



DOMAINE DE MONTROCHE COSTIÈRES DE NÎMES Red - *Réserve Spéciale*

The Louis Bernard Winery, based in Gigondas, France, was founded in 1976 in the heart of the Rhône Valley and its renowned Crus. Over the past 20 years, we have established close partnerships with more than 20 respected vineyard owners.

Our wines follow this essential principle: quality depends above all on the selection and maturity of the fruit. With that principle in mind and our know-how, we strive to make wines that reveal the potential of their terroirs.

Costières de Nîmes can be described as the most southerly appellation of the Rhone Valley. Nîmes is famous for its Roman ruins which prove the presence of the Romans who were the first to introduce wine growing before BC. An exceptional micro-climate surrounding the vineyards provides sunshine and moderate rain, ideal conditions for constant quality and maturation of the grapes for each vintage.

The vineyard of **Domaine de Montroche**, located in the South of France, near Camargue, benefits from sandy and stony soils. It has belonged to the Dufoix family for several generations.

Grape varieties : Mainly black Grenache along with Syrah .

Winemaking : The grapes are continually tasted before harvesting to ensure their optimum maturity. Once picked, they are completely de-stemmed and the wine is put through a long vatting process of 3 to 4 weeks. Each variety is vinified separately and then blended.

Tasting notes : A deep red dress. The nose has a nice flattering intensity dominant red fruit (cherry) with a touch of fine spices and liquorice. It has a long finish of silky tannins coated with aromas of red berries. Its finish is long and spicy.

Serving suggestion : Best served young between 16°C and 18°C.

Food pairing : Grilled or stewed meat or mild cheese. You can also enjoy it with a nice prime rib, roast duck or beef Carpaccio.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

